

# PATENT SPECIFICATION



Application Date: Sept. 9, 1931. No. 25,303/31.

388,453

Complete Accepted: March 2, 1933.

## COMPLETE SPECIFICATION.

### Method of Packing Meat and like Portions.

I, KARL GMYREK, of 8, Ring Gleiwitz, Upper Silesia, Germany, a German citizen, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The preservation of cooked meat such as sausage, ham or the like, may be effected either by packing it in ice or in evacuated containers. It is also known to pack cooked meat in containers capable of resisting heat and pressure and replacing the air in such container with carbonic acid gas.

The object of the present invention is to enable retailers of sausage and cooked meat to slice up their goods in advance and keep the slices fresh for convenient distribution during rush hours, and the invention consists in packing weighed quantities of slices in cheap cardboard or like containers having a window of flexible transparent material, and sealing the latter automatically in an atmosphere of purified carbonic acid gas.

By this method the work in the retail shop will be considerably facilitated, and the small increase in the cost of the packing will be compensated for by the reduction of labour.

Fig. 1 of the accompanying drawings represents a perspective view of an open container for use according to the invention, and

Fig. 2 is a similar view showing the container closed and sealed.

The illustrated container consists of a shell *i* of cardboard or the like provided at one or both sides with windows *k*

covered with flexible transparent material for instance the material known under the Trade Mark of cellophane and fitted with a drawer *h*. Such containers are known per se. The articles are packed neatly in this container which is then placed in open position, as shown in Fig. 1, in a space whence the atmospheric air is removed and replaced by a neutral gas, for instance purified carbonic acid. While under the influence of this gas, the container is closed and sealed hermetically by means of cellophane strips *m*, as shown in Fig. 2.

Packed in this manner the victuals will keep perfectly fresh and can therefore be prepared and weighed in advance under suitable conditions and be ready to serve whenever required. The prepared containers can be stored in a cold space. The packing is suitable not only for the serving of customers in shops but also in restaurants and hotels.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

A method of retailing cooked, sliced meat, consisting in packing weighed quantities of slices in cheap cardboard or like containers having a window of flexible transparent material, and sealing said containers hermetically in an atmosphere of purified carbonic acid gas.

Dated the 2nd day of September, 1931.

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Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1933.

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Fig. 1.

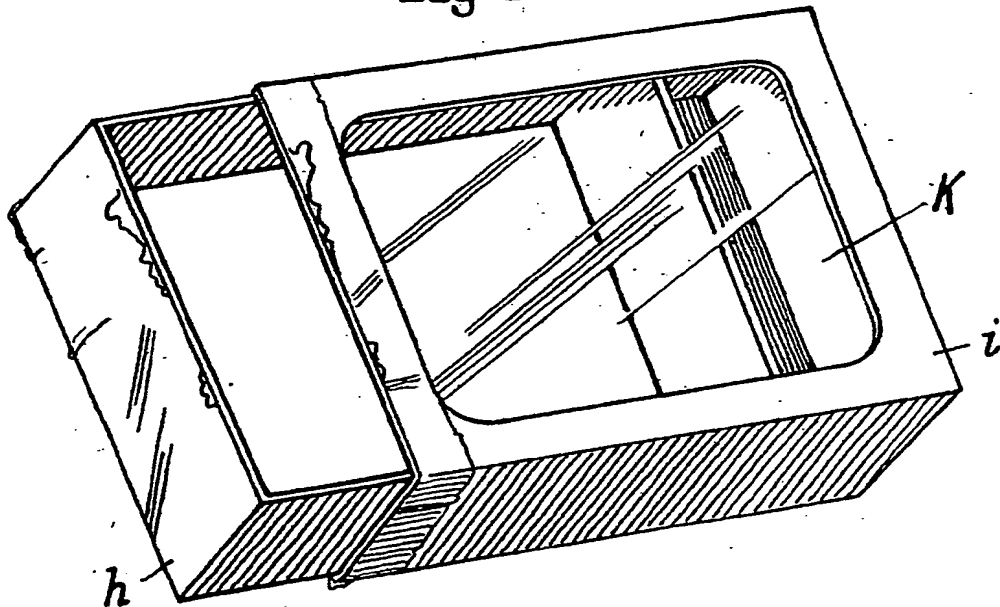
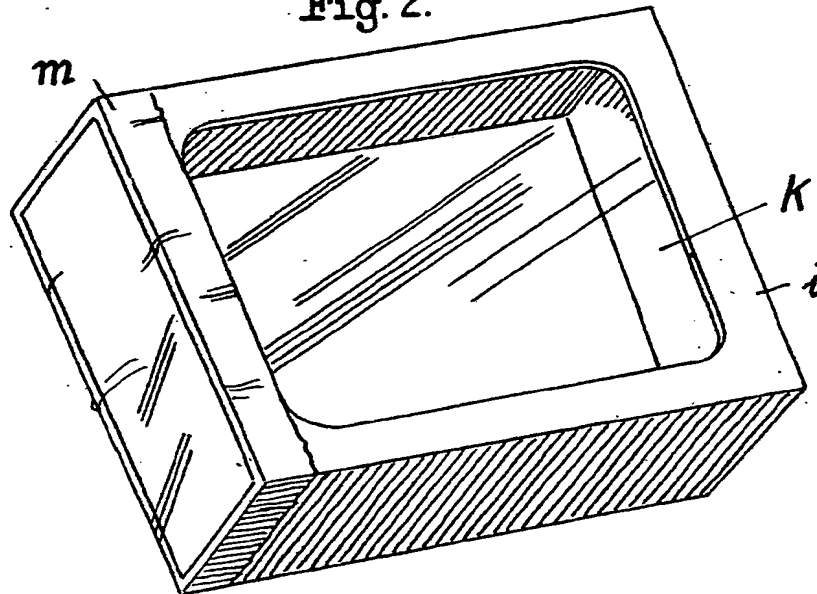


Fig. 2.



Malby &amp; Sons, Photo-Litho.

[This Drawing is a reproduction of the Original on a reduced scale.]